Operations Manual

Model: DP3300
Electromechanical Dough Press

DOUGHPRO®

Intertek Intertek CE

PROLUXE

formerly DOUGHPRO. New Name. Same Quality. Superior Service.

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Rev 5

Congratulations!

Your selection of the Doughpro DP3300 is a sound business decision. Doughpro equipment is a result of the highest quality engineering and time-tested design. Your machine combined with Doughpro's reputation of innovation in dough pressing equipment manufacturing, insures the continuing capability of delivering the best-decorated product possible.

This manual describes installation, operation, and maintenance procedures for your new model DP3300.

Your model DP3300 machine will have a long trouble-free life. Read this manual carefully and keep it with your machine; it's your key to proper operation and lasting service.

Installation

DOMESTIC
Use a separate 15 amp AC circuit. Only industrial extension cords with proper wire size should be used; size 16/3 wire for distance up to 25 feet, and size 14/3 for distance up to 50 feet.

INTERNATIONAL
Use a designated 16 amp AC circuit. Only industrial extension cords with proper wire size (2.5 sq. mm) shall be used.

Make sure there is a proper electrical wall outlet located within reach of the cord and plug attached to the press. Then place the press in an area which allows for "swing clearance" of the lower platen plus vertical and horizontal clearance of the press itself.

Limited Machine Warranty

Doughpro warrants this dough press machine, when operated under normal conditions, to be free from manufacturing defects in material and workmanship for a period of one year on parts and labor from the invoice date.

This warranty will be effective only when Doughpro authorizes the original purchaser to return the product to the factory in South Gate, California freight prepaid and only when the product, upon examination, has proven to be defective.

This warranty does not apply to any machine that has been subjected to misuse, negligence or accident.

Doughpro shall not be liable for the injury, loss or damage, direct or consequential, arising out of the use or the inability to use the product.

No claim of any kind shall be greater in amount than the sale price of the product or part to which claim is made.

This is the sole warranty given by the company, it is in lieu of any other warranties, expressed or implied, in law or in fact, including the warranties of merchantability and fitness for a particular use, and is accepted such by the purchaser in taking delivery of this product.

Specifications

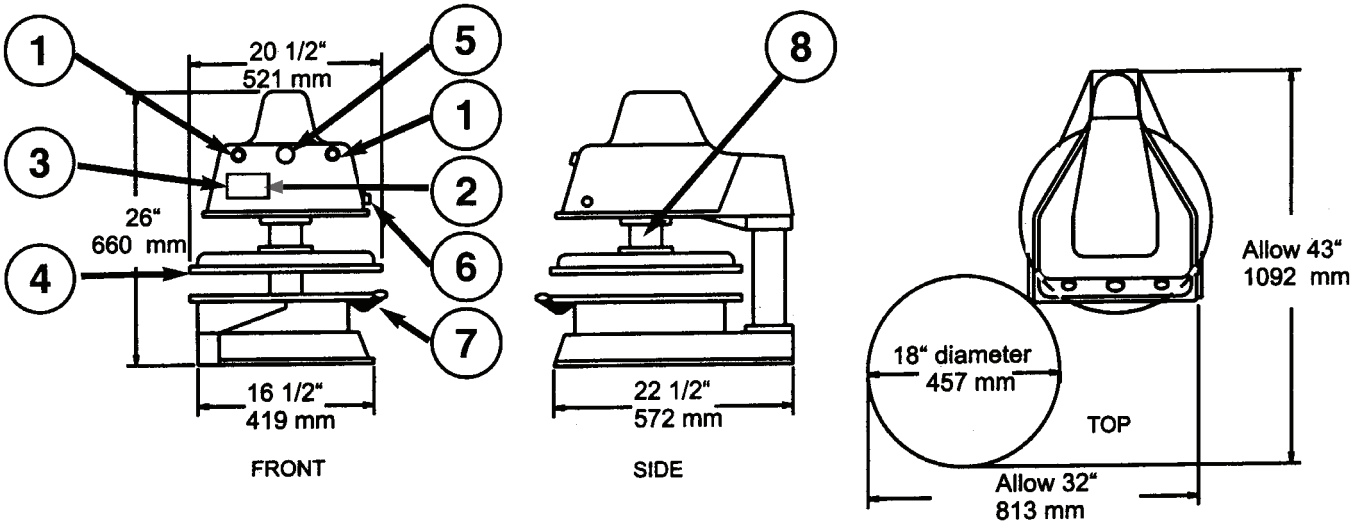
Electrical:
120V/60Hz/1450W/12.5Amps/AC
Also available; specify when ordering:
240V/50-60Hz/1450W/6.04Amps
Includes 68" cord and NEMA approved plug.

Shipping Weight:
200lbs. (91kg)

General Specifications

1. **Piston Activation Buttons (2)**
2. **On/Off Power Switch**
3. **Digital Temperature & Time Control** – 0-200°F Temperature Setting.
4. **Upper Platen** – Heated to help the dough flow faster and more evenly.
5. **Disengage Switch** – Releases upper platen in case of emergency.
6. **Thickness Control Dial** – Controls the thickness of the dough, (varies depending on size of dough ball).
7. **Lower Platen** – Dough is placed here; swings out for easy removal of flattened dough.
8. **Grease Port** – Using a standard grease gun, squeeze a food approved, high temperature grease into the port *(once monthly.)*.

Exterior Finish: Highly resistant white, high gloss powder coat, approved for use with food products. Molds are probrite coated anti-stick surfaces.



Please Note: Part Number 1101017602-Ref# 92-REPLACEMENT MOTOR BRUSH SET ACTUATOR Must be changed annually due to wear and tear.

Safety Summary

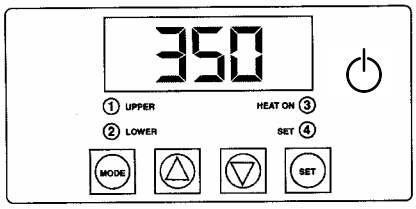
WARNING
In case of power cord damage, do not attempt to repair or replace the power cord. Contact the manufacturer or the local distributor.

WARNING
Avoid touching hot surfaces while operating the machine.

CAUTION
During normal operation, the base of the machine must be installed or placed above the wall socket.

CAUTION
When servicing or cleaning the machine, make sure that the power cord is removed from the wall socket.

Operation Timer/Temperature Control



Solid State Controller

This controller has three (3) control features:

1. Temperature – Temperature may be set from 100°-325°F (38°-163°C)

2. Time – Time may be set from 1 second to 10 minutes.

3. Counter – Cycle counter counts the number of applications from 1 to 9999 (see additional Notes – Counter).

Controller Operation

1. If the temperature is not being displayed, press the **MODE** button until temperature is displayed.

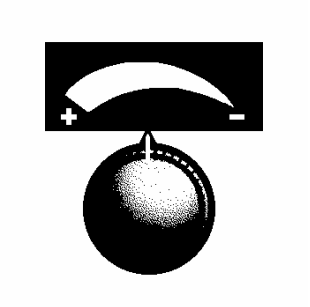
2. Push and hold **SET** button and simultaneously push UP (▲) or DOWN (▼) arrow buttons to the desired temperature setting.

3. Press the **MODE** button until time is displayed.

4. Push and hold **SET** button and simultaneously push UP (▲) or DOWN (▼) arrow button to the desired timer setting.

Dough Pressing Operations

SETTING CRUST THICKNESS CONTROL:



Setting crust thickness is as simple as the twist of a dial. By means of trial and error, rotate the dial until desired thickness is obtained. **Note: Never force the dial past its stop position or damage could occur.**

PRESSING DOUGH:

First allow the upper platen to reach programmed temperature. In most cases, 150°F (65.5°C) is ideal, but trial and error testing will determine the best temperature for your dough.

For best results, your dough should be proofed before pressing, but it will also press directly out of your refrigerator. ***Flour is not required to press a crust and should not be dusted on any part of the machine.***

Determining the proper timer setting also requires some trial and error until you obtain the correction thickness and diameter of your product. Start with five (5) seconds and go up or down from there. ***Remember that the timer does not actuate until the upper platen mates with the lower platen and resistance is felt.***

1. Apply a quick spray of a good *water based* food release on the lower platen. Doughpro offers its own food release spray NATURALLY CLEAR Model No. DPPC1. (See our catalog and price list for information.) Note: This spray *will not* affect the taste of your crust in any way.

2. Place your pre-portioned ball of dough in the approximate center of the lower platen. Add another dash of spray to the top of the dough ball.

3. Close the platen and, with both hands, press the two green buttons on the face of the press.

4. Hold the buttons in until resistance is felt then release at once. The timer will actuate and when the time cycle is completed, the upper platen will rise automatically (timer is preset at factory for six (6) seconds, but this is easily changed by following the upcoming instructions.)

5. Remove the crust, place on disc, screen, pan or peel, add toppings and bake.

ADDITIONAL NOTES:

Temperature

Note
Fahrenheit/Centigrade (Celsius) Conversion

*The temperature controller can be programmed to display either °F or °C. To change: Press the **MODE** button until the temperature is displayed, then push and hold the **SET** button for 10 seconds.*

Timer

- The controller has a count down timer that automatically activates a buzzer at the completion of the application.
- Timer display is minutes: seconds. Range is 00:00 to 10:00; Colons (:) flash while timer is running.

Note

The timer or buzzer may be stopped while the handle is in the down position by pressing both the DOWN (▼) arrow button and the UP (▲) arrow button simultaneously. The timer will automatically reset after the handle is raised.

Counter

The controller has a built in cycle counter.

- Press MODE button until the counter is displayed.
- Counter display range is 0000 to 9999.
- To reset the cycle counter, display the counter reading, then push and hold both UP (▲) and DOWN (▼) arrow buttons for 3 seconds until the counter resets to zero (**0000**) on the display.

International Symbols

Power On/Off

Hot Surface

Risk of Electrical Shock

Protective Earth Terminal

Ground

Caution - Warning

Preventative Maintenance Suggestions

The Doughpro DP3300 machines are relatively maintenance free. For a long and trouble-free life, the following preventative maintenance should be followed:

Daily Care:

1. ***Teflon coated platens***: These platens should *only* be cleaned with mild soap and warm water then wiped off with a clean, soft cloth or soft sponge. **Never use steel wool or harsh abrasives or you will cause costly damage.**

   For DP3300M models
   Note that the top plate of the lower platen is removable without tools, for cleaning purposes. To remove, simply rotate the platen to the full open position and remove the top plate.

2. ***All other exterior surfaces***: Here again a daily wipe down with mild soap and warm water will do the job quite nicely. **Never use steel wool or harsh abrasives or you will cause costly damage.**

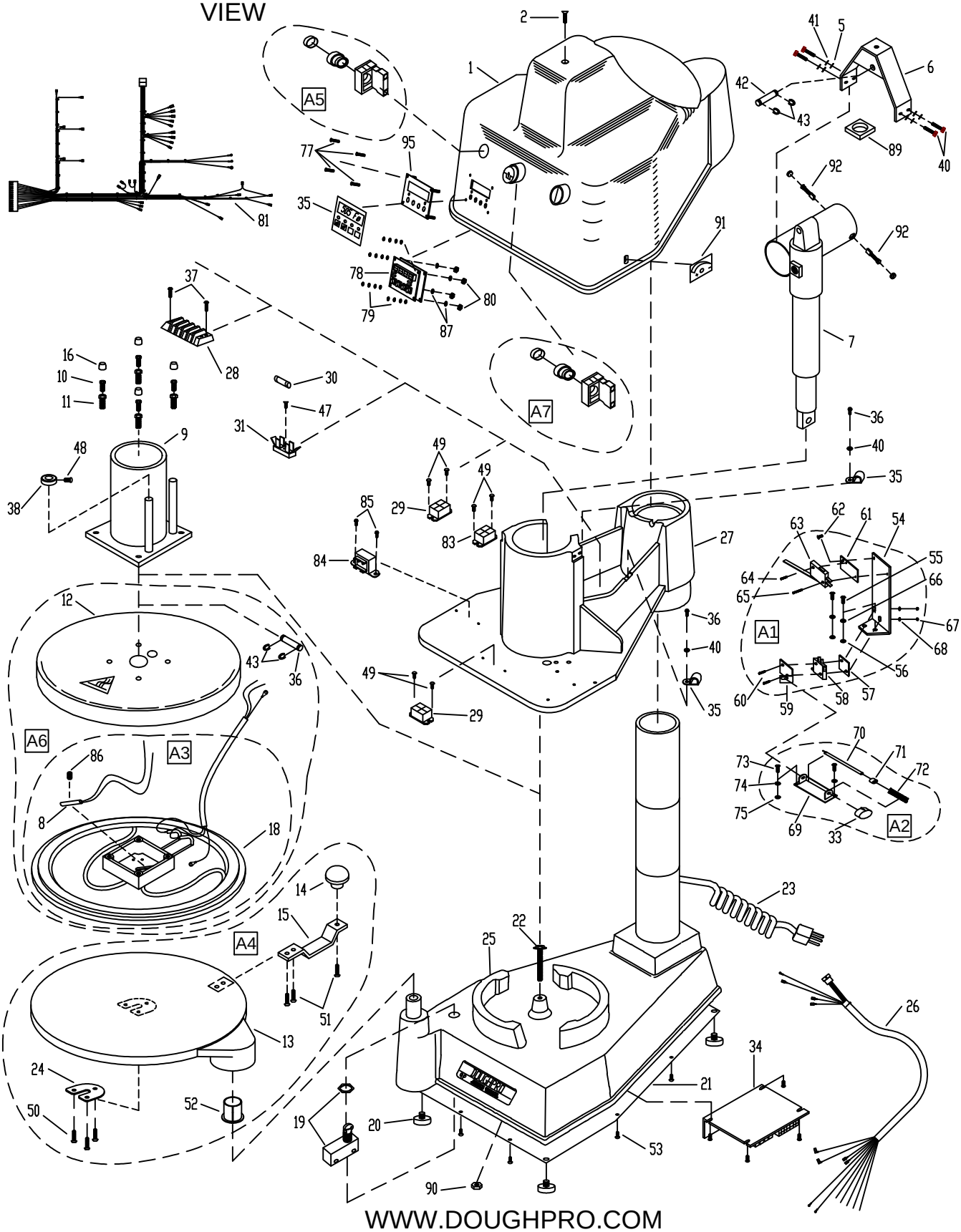
Monthly Care:

Piston maintenance: The piston is the one moving part that requires a grease injection every two (2) to three (3) months. A grease port located on the right side of the upper platen piston is provided for this purpose. Using a standard grease gun fitted with an extension, squeeze a food approved, high temperature grease into the grease port. *2 full squeezes from grease gun.

Service Problems:

Contact our factory or approved service agency (U.S. only). *Note: When contacting factory for information, parts or service instructions, it is of the* ***utmost importance*** *that the serial number of the machine be provided. This number can be found on the serial plate located on the rear of the machine.*

DP3300 EXPLOSION VIEW



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EXPDP3300 R5 1814 010813 DWG

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PARTS LIST FOR DP3300

REF. #	PART NAME	DP3300A	DP3300B
		120 ~ AC	240 ~ AC
1	HOUSING, INSTRUMENT	11053322	11053322
2	SCREW, HOUSING	SF142034	SF142034
5	WASHER LOCK (HOUS. SUPPORT STRAP)	WL516	WL516
6	MOTOR/HOUSING SUPPORT STRAP	1101017130	1101017130
7	ACTUATOR (MOTOR)	1101017601	1101017601
8	SENSOR (TEMP. CONTROL)	110949110	110949110
9	PISTON ASSEMBLY	11086074	11086074
10	LOCKING BOLT, ADJUSTMENT	BH51618134G5	BH51618134G5
11	BOLT, LEVEL ADJUSTMENT	1109367	1109367
12	SHROUD, UPPER PLATEN	11072936	11072936
13	LOWER PLATEN ASSEMBLY	11015932	11015932
14	KNOB, LOWER PLATEN (SWING)	110017	110017
15	HANDLE BRACKET (LOWER PLATEN)	11063	11063
16	CAP, VINYL (ADJUST. SCREWS)	SC0687	SC0687
18	UPPER PLATEN WITH WIRING	110729074	110729074
19	SWITCH, LOWER PLATEN	BZ2RQ18A2	BZ2RQ18A2
20	FEET, RUBBER (4 EACH)	RF209	RF209
21	COVER PLATE, BASE	11010954	11010954
22	STOP, LOWER PLATEN	110102130	110102130
23	POWER CORD	110174	110175
24	LOWER PLATEN LOCK PLATE ASSEMBLY	11030623	11030623
25	BASE ASSEMBLY WITH POST	11072011	11072011
26	WIRE HARNESS LOWER	1101017053	1101017053
27	ARM	11068121	11068121
28	TERMINAL BLOCK	6014	6014
29	RELAY (HEATER)	110942520	110942520
30	FUSE, 20 AMP	1101017008	1101017008
31	FUSE HOLDER	110729009	110729009
33	KNOB, THICKNESS ADJUSTMENT	1470AS	1470AS
34	DRIVE CARD, MOTOR	1101017501	1101017501
35	CONTROL PANEL OVERLAY	OPROPP1818	OPROPP1818
36	BOTTOM MOTOR PIVOT PIN	110791261	110791261
37	SCREW, TERMINAL BLOCK	SP83212	SP83212
38	COLLAR, THICKNESS ADJUSTMENT	11072086	11072086
40	SCREW (HOUSING SUPPORT STRAP)	SSH516181D	SSH516181D
41	WASHER (HOUSING SUPPORT STRAP)	WSAE516	WSAE516
42	TOP MOTOR PIVOT PIN	110791261	110791261
43	'E'-CLIP ½	MPSC240	MPSC240
47	SCREW, FUSE HOLDER	SF632516	SF632516
48	SCREW, COLLAR	SP102412	SP102412
49	SCREW, RELAY, SOLID STATE	SP83238	SP83238
50	SCREW, L. PLATEN LOCK PLATE ASSY	SB5161834	SB5161834
51	SCREW, HANDLE BRACKET	SB142058	SB142058
52	FLANGED BUSHING	110102167	110102167
53	SCREW, COVER PLATE	SP83214	SP83214
54	MIRCO SWITCHES BRACKET THICK / THIN ADJUSTMENT	11072080	11072080
55	SCREW, MIRCO SWITCHES BRACKET	SP83212	SP83212
56	WASHER, MIRCO SWITCHES BRACKET	WSAE8	WSAE8
57	SLIDE PLATE THICK / THIN ADJUSTMENT	11072085	11072085
58	MICRO SWITCH	1101017044	1101017044

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PARTS LIST FOR DP3300

REF. #	PART NAME	DP3300A	DP3300B
		120 ~ AC	240 ~ AC
59	CAM PLATE THICK / THIN ADJUSTMENT	11072084	11072084
60	SCREW, CAM PLATE THICK / THIN ADJUST	SR4401316	SR4401316
61	MICRO SWITCH ADJUSTING PLATE	700213	700213
62	SCREW, MICRO SWITCH ADJ. PLATE	SP83214	SP83214
63	MICRO SWITCH	V15G31C25K	V15G31C25K
64	SCREW, MICRO SWITCH	SR44012	SR44012
65	SCREW, MICRO SWITCH	SR44058	SR44058
66	WASHER LOCK, MIRCO SWITCHE BRACKET	WSL8	WSL8
67	WASHER, CAM PLATE THICK / THIN ADJ.	WSAE4	WSAE4
68	NUT, CAM PLATE THICK / THIN ADJ.	NH440	NH440
69	BRACKET ASSEMBLY THICK / THIN ASSY	11072082	11072082
70	CAM PIN THICK / THIN ADJUSTMENT	11072083	11072083
71	BUSHING, TENSION THICK / THIN ADJUST.	11072081	11072081
72	SPRING	3742	3742
73	SCREW, BRACKET ASSEMBLY	SP83212	SP83212
74	WASHER LOCK, BRACKET ASSEMBLY	WSL8	WSL8
75	WASHER, BRACKET ASSEMBLY	WSAE8	WSAE8
77	PEM SCREW, DIGITAL CONTROL	FN63216ZI	FN63216ZI
78	DIGITAL CONTROL Rev. 1.25	110101705233	110101705233
79	WASHER, DIGITAL CONTROL	WSAE6	WSAE6
80	NUT, DIGITAL CONTROL	NH632	NH632
81	WIRE HARNESS UPPER	1101017050	1101017050
83	RELAY (MOTOR)	1101017520	1101017520
84	TRANSFORMER	11096975	11096975
85	SCREW, TRANSFORMER	SP83214	SP83214
86	SET SCREW, SENSOR	SST381638	SST381638
87	INTERNAL TOOTH LOCK WASHER	WLIT6	WLIT6
89	DAMPING WASHER	11086050	11086050
90	NUT, STOP, LOWER PLATEN	NH51618	NH51618
91	THIN/THICK DECAL	DPRO33001	DPRO33001
92	MOTOR BRUSHES	1101017602	11017602
95	PLATE CONTROLLER	MPP90011	MPP90011
A1	SWITCH ADJUST. ASSY. (THICKNESS)	110729100	110729100
A2	THICK/THIN ADJUST. KNOB ASSY.	11072082A	11072082A
A3	UPPER PLATEN WIRE ONLY	1101021100	1101021100
A4	LOWER PLATEN ASSEMBLY	11015932200	11015932200
A5	START BUTTON ASSEMBLY	11051845	11051845
A6	UPPER PLATEN ASSY COMPLETE	1101017074100	1101017074100
A7	STOP BUTTON ASSEMBLY	11051850	11051850

VAC: 120/230
AMPS: 12.5/6.52
WATTS: 1500W

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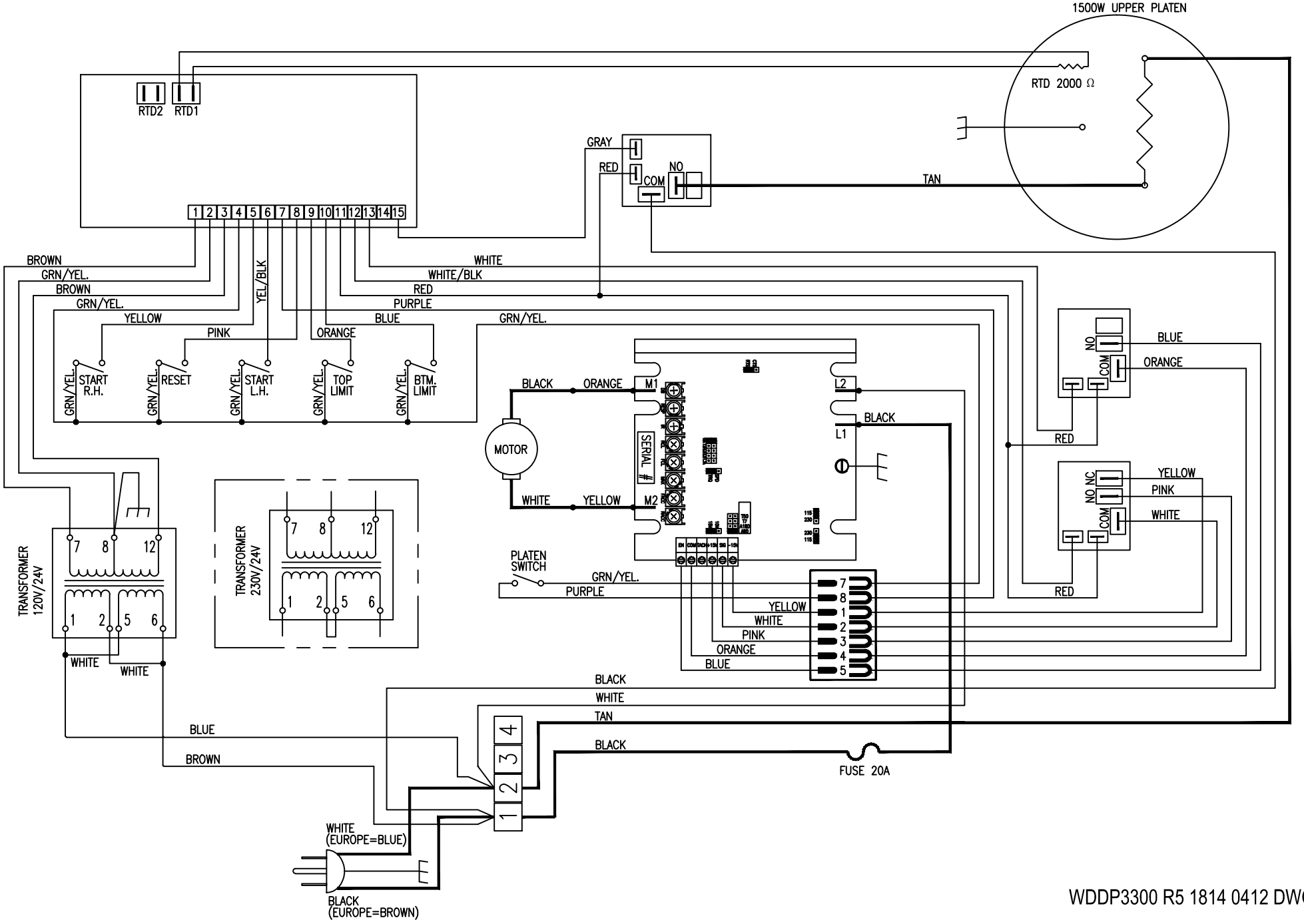
DP3300 WIRE DIAGRAM



WDDP3300 R5 1814 0412 DWG

Warranty & Return Policy

Proluxe warrants all products manufactured by it against defects in workmanship or materials from the date of purchase for a period of (1) year on parts and labor. **This warranty applies to only equipment purchased and used in the United States.** Warranty period shall begin when equipment ships and will not exceed 90 days past the original shipment date. Warranty travel shall only be covered for 60 miles.

ALL WARRANTY SERVICE CALLS MUST BE APPROVED BY PROLUXE. IF THIS PROCEDURE IS NOT FOLLOWED, WARRANTY SERVICE WILL NOT BE COVERED. WARRANTY SERVICE WILL BE PAID ON STRAIGHT TIME, OVERTIME WILL NOT BE COVERED.

Exclusions:

1. **WOOD / GAS FIRED OVENS: PROLUXE** warranty applies to the main body of the oven being steel / refractory and insulation shall be free from defects in materials and workmanship for a period of four years from the date of purchase. The gas equipment shall be free from defects in materials and workmanship for a period of one (1) year from the date of purchase. This warranty excludes the tandoori and home oven. Lifetime warranty against cracks on oven floor.
2. **TANDOORI & HOME OVENS: PROLUXE** warrants the Tandoori & Home Oven including gas equipment shall be free from defects in materials and workmanship for a period of one (1) year from the date of purchase.
3. **Air compressors are excluded from this warranty**, but **PROLUXE** may act as a warranty expeditor in certain instances regarding these compressors. The air compressor manufacturer provides a limited warranty and a copy of this warranty is furnished with all compressors sold by **PROLUXE**. For prompt handling of compressor warranty claims the instructions of the compressor manufacturer must be adhered to.
4. **Equipment built to special order as well as accessories** are not returnable unless defective within the terms of this warranty.
5. **In no event shall PROLUXE be liable for consequential damages arising out of the failure of any of its products if operated improperly or caused by normal wear or damage by operator abuse**.
6. **BC2325 pedestal warranty disclaimer:** Pedestals shall only be covered under warranty if they have been cleaned using the factory approved cleaning method. cracked or damaged pedestals must be inspected by the factory before warranty is authorized.

Returned Merchandise Policy:

Should it become necessary to return any of the company's products, the following instructions must be adhered to: First, contact our customer service department for approval and a return authorization number. *Please have the serial number of your item available at that time.* All merchandise must be shipped *freight prepaid* by customer or service agency. Subject to the inspection of the product by the company, a restocking charge of 20% of the Net purchased price paid to **PROLUXE** will be assessed. Merchandise may not be returned for credit without *prior written approval* of **PROLUXE**. Collect shipments *will not* be accepted. No returns after 60 days of original shipment date on machines. Purchased parts may not be returned after 30 days.

If upon inspection by **PROLUXE** or its authorized agent it is determined the equipment has not been used in an appropriate manner, has been modified, or has not been properly maintained, or has been subject to misuse, misapplication, neglect, abuse, accident, unauthorized modification, damage during transit, delivery, fire, flood, act or war, riot or act of God, then this warranty shall be deemed null and void.

Terms & Conditions:

1. Prices indicated in the PRICE LIST are suggested retail prices and are shown in U.S. DOLLARS.
2. Terms of Payment: 1% 10 days, NET 30 days.
3. **NEW ACCOUNTS:** Satisfactory credit information must be provided before open account status can be extended. Unless agreed otherwise, all shipments will be made C.O.D., CASH IN ADVANCE.
4. **PRICING:** Prices, specifications, model numbers, capacities and accessories are subject to change without notice.
5. **FREIGHT / ROUTING:** Method of shipment will be determined by **PROLUXE** unless otherwise advised by PURCHASER.
6. **DAMAGED CLAIMS:** All merchandise shipped at purchaser's risk. Inspection must be made by purchaser at time goods are received. If goods are damaged, the PURCHASER shall request that the agent of the transportation company make a written notation on the proper shipping documents immediately and then file a claim for damage. GOODS DAMAGED IN SHIPMENT ARE NOT RETURNABLE.
7. **RETURNS:** Machines may not be returned after 60 days. Purchased parts may not be returned after 30 days. A restocking fee of 20% will be assessed on non-warranty returns.
8. **TAXES:** Prices indicated herein DO NOT include State, Federal, Local or foreign taxes or duties, nor do they include fees, permits, insurance or other levies, all of which are the responsibility of the purchaser.
9. All orders are subject to acceptance by **PROLUXE**.
10. Possession of this price list shall not be considered an offer to sell.